



SAVOURY CHAKALAKA 'PAPTERT'

HEAT LEVEL 

Indulge in the bold flavors of our Savory Chakalaka 'Paptert' - a delicious twist on traditional pap layered with the rich and spicy goodness of chakalaka for a satisfying and flavorful experience.

30 Mins

8 Servings

INGREDIENTS

1.5 litres (6 cups) water
375 ml (1½ cups) mealie meal
5 ml (1 tsp) **Spur Steakhouse Spice**
30 ml (2 Tbsp) cooking oil
1 medium onion, coarsely chopped
2 cloves garlic, crushed
10 ml (2 tsp) medium curry powder
2 medium carrots, peeled and coarsely grated
150 g cabbage, finely shredded (optional)
2 medium tomatoes, chopped
410 g can baked beans in tomato sauce
60 ml (¼ cup) **Spur Durky Sauce**
Season to taste
125 ml (½ cup) **Spur Cheese Sauce**
80 g (¾ cup) grated cheddar cheese (optional)

METHOD

- 1 Bring water to the boil in a large, heavy-based saucepan. Add mealie meal and Spur Steakhouse Spice and whisk frequently, for about 8 minutes until cooked.
- 2 Heat oil in a large, heavy-based frying pan and sauté onion, garlic and curry powder for about 2 minutes. Add carrots and cabbage and sauté for about 5 minutes.
- 3 Add tomatoes, baked beans, Spur Durky Sauce, your seasoning and simmer for a few minutes.
- 4 Spoon 'pap' into a large, greased ovenproof dish. Cover with chakalaka mixture and drizzle Spur Cheese Sauce over. Sprinkle with grated cheese and bake in a preheated oven at 180°C for about 20 minutes.

VARIATIONS

- 1 Substitute cabbage with green pepper (chopped), cauliflower or broccoli (florets)
- 2 Add 2 green chillies, deseeded and finely chopped
- 3 Add 45 ml (3 Tbsp) tomato paste

TIP

- 1 The original chakalaka was a simple dish of onions, tomatoes and a little curry powder. These days, every South African has his or her own favourite recipe, and many are quite elaborate. Baked beans are not necessary, but are very common. Make a full meal of it by pairing chakalaka with cooked pap. Other possible additions include chopped root ginger (added in with the onions).

